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252 in stone and clay. Only a small part of cookery in
[354] Tepoztlán is done on the brazier.

Most of the other articles which contribute to culinary technique are Indian, not European. The
[412] small andesite mortar (S. *molcajete;* N. *molcaxitl*) and the pestle (S. *tejolote;* N. *texolotl*) are used chiefly for grinding *chile*. Two of the three common forms of
285 basket are likewise pre-Columbian in general char-
415 acter. These are the forms without handles: the *chiquihuite* (N. *xiquihuitl*), which is stiff, as wide as it is deep, and coiled on splints; and the *tompiate* (N. *tompiatl*), which is flexible, twice as deep as it is wide, and woven of soft reed. The other basket, which is of the shape of an ordinary European market basket, with a handle, has no Nahuatl name (it is always called *canasta*), and is apparently a form introduced
[177] by the Spaniards. Its principal use is in marketing;
[180] therefore it is carried only by women, and on the left
[183] arm under the *rebozo*. The whole forms a *canasta-rebozo* minor complex of post-Columbian development.
[563]

The other two baskets are used for the storage and
[251] transport of food (the *chiquihuite* is also used to strain
[252] honey), and may be carried by either man or woman.

Mexican pottery has been much modified since the
177 Conquest. Many forms are European, and the ware is
323 in general inferior. Shell-decorated Cuernavaca pottery is common in Tepoztlán, and there are occasional pieces of glazed and painted Oaxaca ware. The ware in general use in cookery is the plain ware of Toluca.
[415] The pot (S. *olla;* N. *xoctli*) preserves the ancient form;

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the pitcher (S. *jarro*) and the saucer (S. *cazuela*) are more European than Indian and are mentioned by the Spanish names only.

Minor elements in the culinary paraphernalia are the shallow wooden boat-shaped mixing bowl (S. *batea*), the wooden spoon (S. *batedor*), and the small, rectangular, handled fan (S. *aventador*) with which the fire is blown up. For picking fruit from trees a cage-like picker of cane, on the end of a long pole, is employed. This is called (S.) *canastilla* or (N.) *acatecomatl*.

Other house furnishings vary considerably with the wealth and education of the owner. Characteristically, however, the bed (S. *cama*; N. *itapochtli*) is a mat (S. *petate*; N. *petlatl*) spread on the ground or on a low wooden platform. Often another aboriginal form of bed is used: splints of Mexican *bamboo* (S. *otate*; N. *otlatl*) are stretched in both directions across a framework of low posts driven in the ground. Tables are common but often absent in poorer houses. The backed chair is not rare, but much commoner is the low, backless bench. Although occasionally reminiscent of the pre-Columbian *icpalli*, it nevertheless is generally European in form. No adult sleeps in a hammock, but babies are usually cradled in a flat, swinging framework which is homemade. This resembles other Indian cradle-frames, but bears the Taino name *hamaca*.

Certain domestic accessories of European origin have become firmly associated with the aboriginal elements and are always found in the house. Chief among these are the steel knife, the small iron kerosene flare